

Foodborne Disease

Applying “Lessons Learned”

Washington State
State Board of Health Meeting
September 8, 2004



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September 2004

proclaimed

Food Safety Education Month in Washington



National Food Safety Education Month®

National Restaurant Association Educational Foundation

Food Service Today



- Restaurants: \$354 billion annually
- > 44 % of food dollar spent away from home



Supermarkets stock ~ 30,000 items
(1950's - 300 items)

Current Issues

- Since 1975, ~ 25 new FBI microbes have been identified.
- Antibiotic resistant strains
 - *S. typhimurium* DT104
- Same Bug / Different Foods
 - *E. coli* and *Salmonella* - sprouts / other produce
 - *Cyclospora* - raspberries



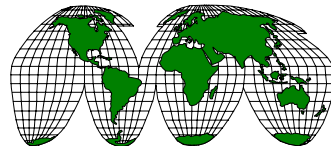
Current Issues

- Low Doses & Survival in Dry or Acidic Foods
 - *E. coli* O157:H7 - Apple Juice
 - *Salmonella* - Dry Cereal
- Improved Detection = Numerous Recalls
- Increased Consumer Demands
- Noroviruses

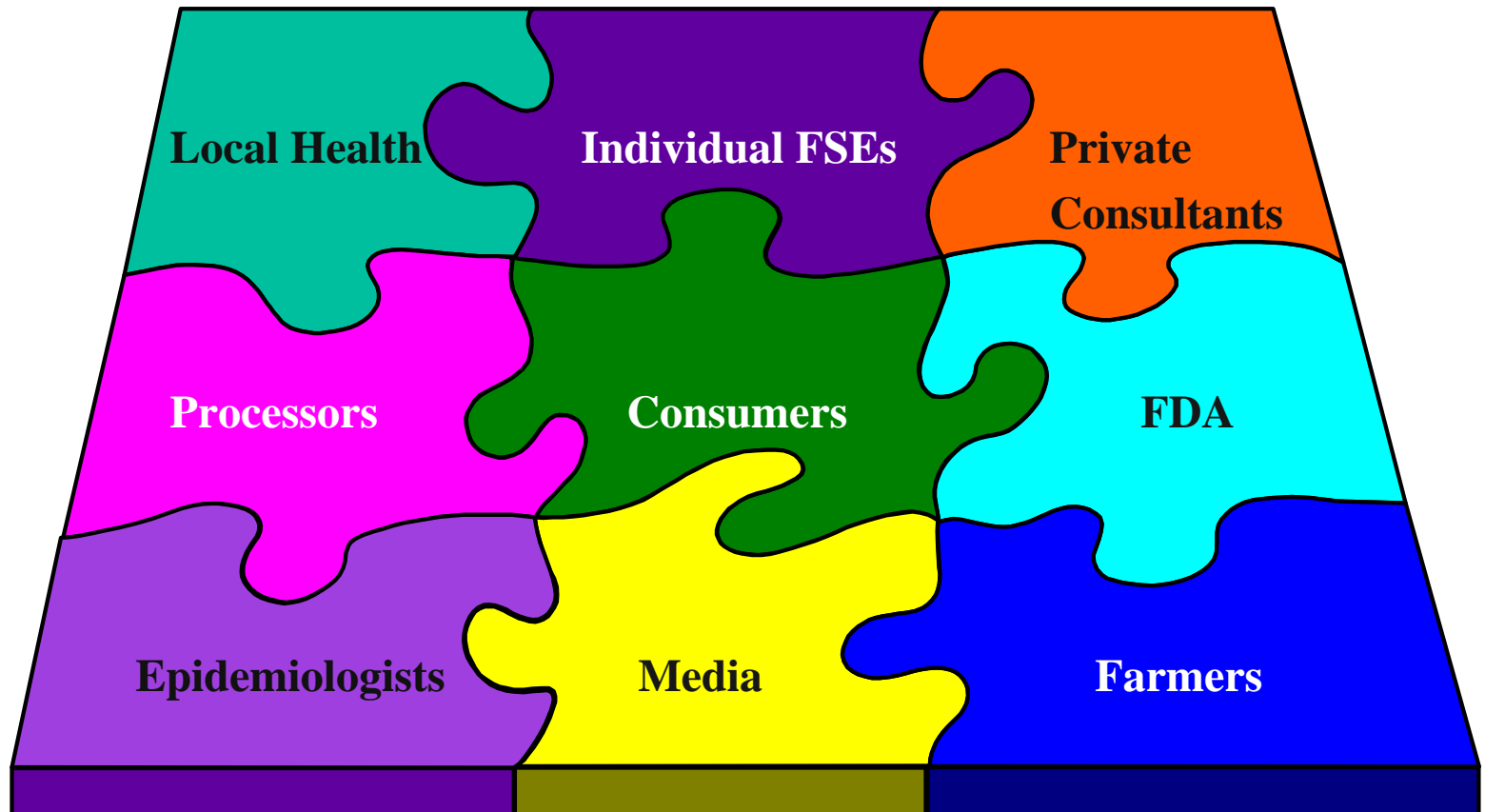


Factors Contributing to an Increased Risk of Foodborne Illness

- ◆ Aging Populations
- ◆ Lifestyles of the Public
- ◆ New and Emerging Pathogens
- ◆ Increase in High Risk Individuals
- ◆ New Processing Methods for Foods
- ◆ New Sources of Foods - Geographic

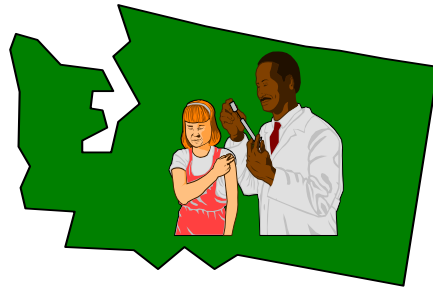


WHO'S WHO IN FOOD PROTECTION



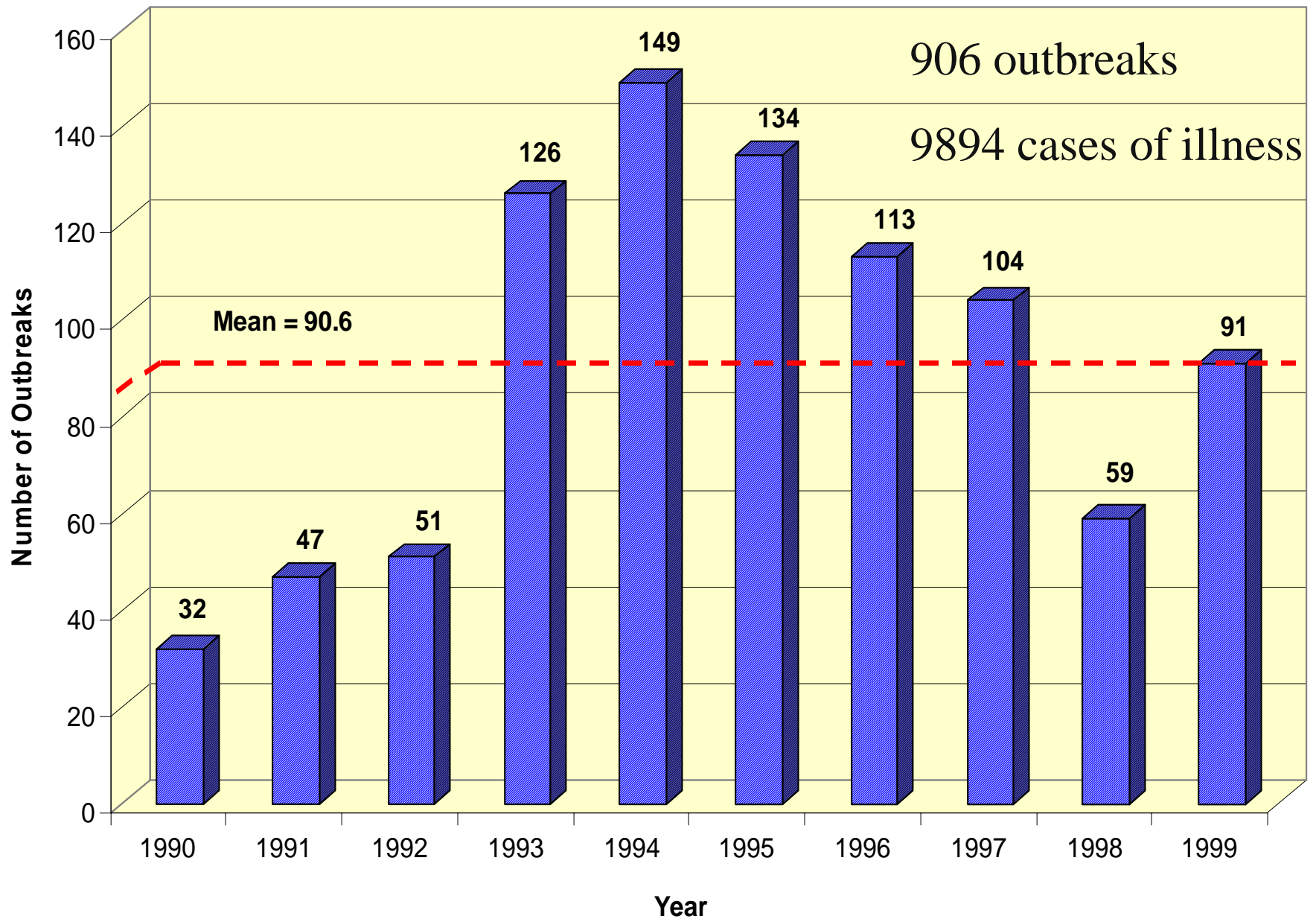
Estimated Annual Number of Foodborne Illnesses in Washington State

(extrapolated from CDC U.S. estimates- 2000)



- 1.5 million illnesses per year
- 6500 hospitalizations
- 100 deaths

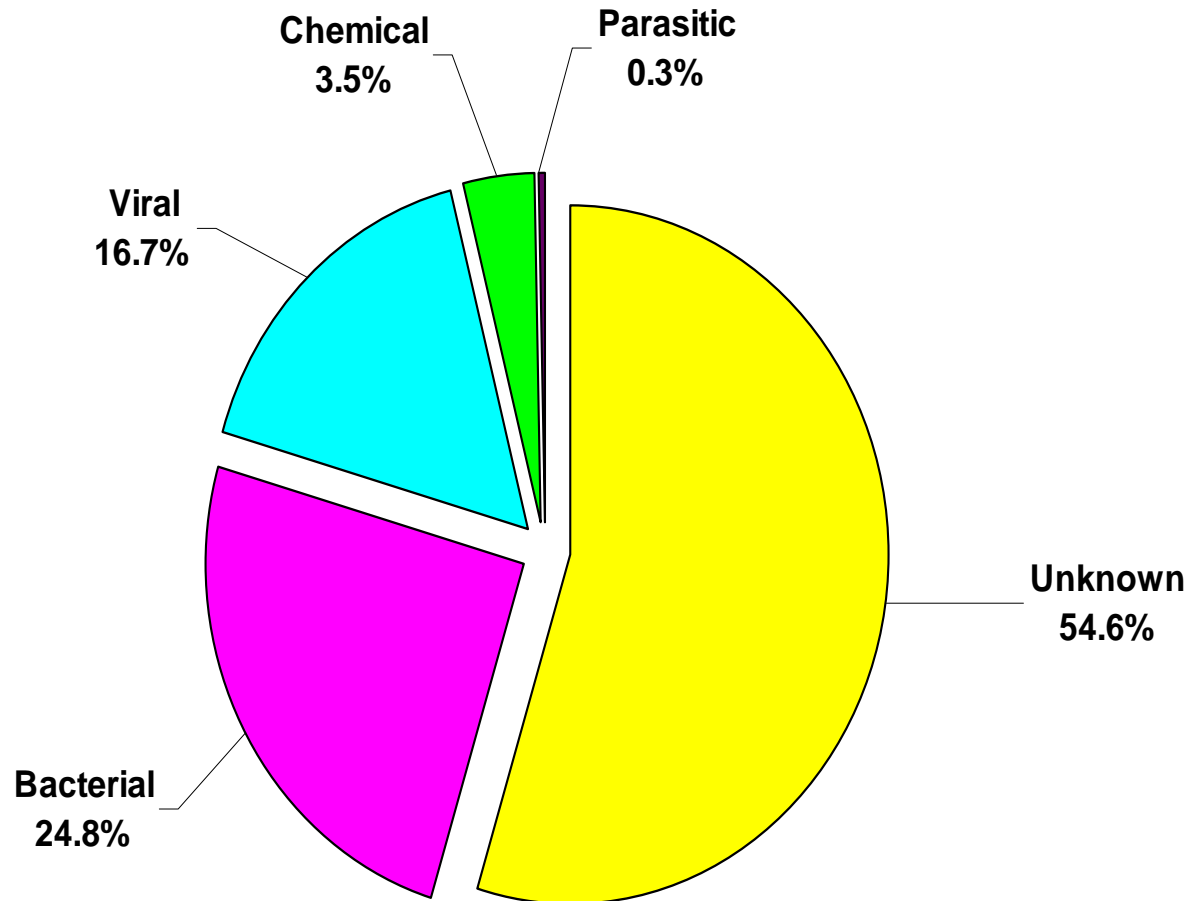
Reported Foodborne Disease Outbreaks Washington State 1990-1999



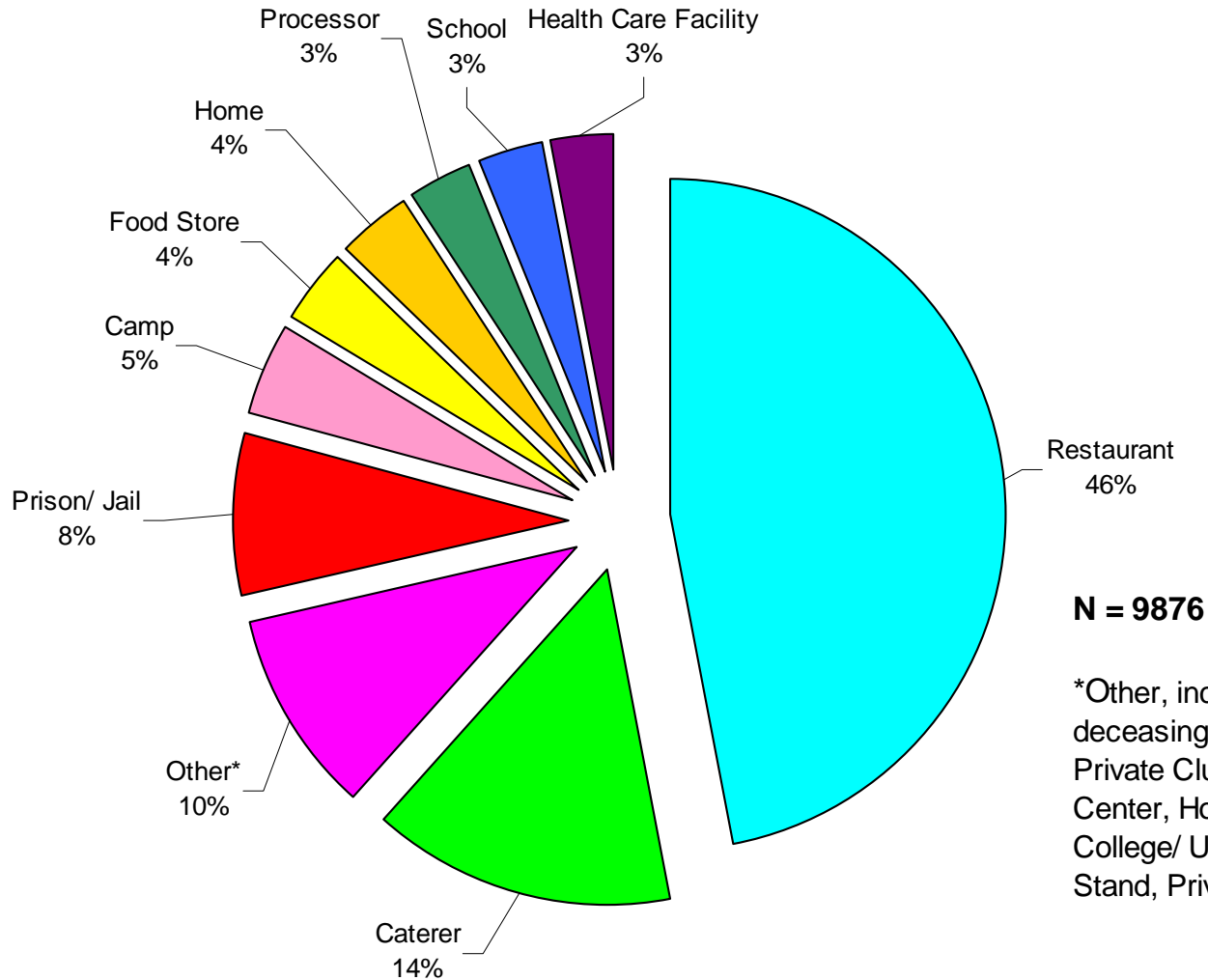
Foodborne Disease Surveillance Serves Three Purposes:

- Disease Control & Prevention
 - Corrective Actions(s) by F.S.E.'s
 - Recall Contaminated Food(s)
- Knowledge of Disease Causation
 - Identify New & Emerging Pathogens
- Administrative Guidance
 - Focus Program (Track- Agents, Vehicles & Factors)
 - Improve Regulations & Laws

Percentages of Foodborne Disease Outbreaks By Agent Type Washington State 1990-1999



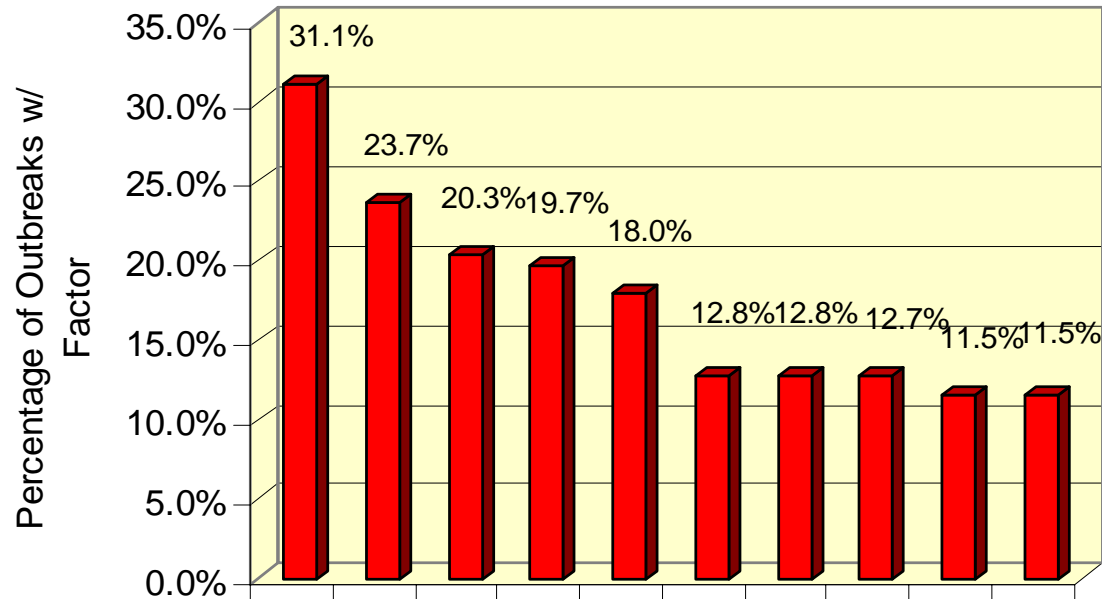
Cases Associated with Place of Contamination of Implicated Food for FBDO's Washington State 1990-1999



N = 9876

*Other, includes places that were under 3%. In decreasing order they are: Grower, Temp. FSE, Private Club, Community or Conference Center, Homeless shelter/ Mission, Church, College/ University, Mobile FSE, Fair, Coffee Stand, Private Dinner, and Picnic.

Major Factors Associated with FBDO's WA State 1990-1999



Handwashing !

Inadequate Handwashing (C-15)
Inadequate Hot Holding (P-6)
Inadequate Refrigeration (P-3)
Slow Cooling (P-2)
Cross Contamination (C-9)
Bare Hand Contact (C-10)
Ill or Infected Person (C-12)
Room Temperature Storage (P-1)
Inadequate Cleaning of Equipment (C-13)
Prior Preparation (P-4)

Contributing Factors
N=695

Trends

In the 80's...

Was beef
Was turkey
Was roast beef and turkey ...
Some viruses
Was Salmonella.....
Some Mex/Chinese.....
Was cooling.....
E. coli emerged.....

In the 90's...

- Now hamburger
- Now chicken
- Now Starchy foods & RTE foods handled by FW
- Now nearly 1/2 the cases are viral
- Still Salmonella
- Increased M/Ch + others
- Now handwashing
- Emerging pathogens including E. coli O157:H7, Crypto, ETEC, V.p., S. typhimurium DT104...
- Old Pathogens, New Foods (non-PHF)

WHAT ARE WE GOING TO DO WITH THIS INFO??

- Revise Inspection Report Form
- Educate /Train Regulators and Industry
- Implement New Policies
- **Change Rules**
- Develop Policies
- Continue Analysis

Rule Changes - due to “lessons learned”

- Bare Hand Contact (BHC)
From “minimize” to “no BHC” with ready-to-eat food
- Employee Health and Hygiene
More clearly define when a worker must be restricted
- Cooking Temperatures
Increased for some foods
- Cold Holding Temperature
Decreasing from 45 to 41
- Consumer Advisory
Requiring “reminder” about health concerns

